

Live Seafood at Flea Market Prices!

Set A

- Live Drunken Prawns (250 gms)
- Live Fish in hot sauce
- BBQ Roast Duck platter
- Soft Shell Crab (2 nos)

- 生猛游水虾
- 蒜茸炆鱼
- 明火焗鸭
- 蒜茸炒蟹

\$45⁹⁰
(4 pax)

Set B

- Live Drunken Prawns (300 gms)
- Steamed live Seabass
- X.O. sauce with Scallops & Squid
- Soft Shell Crab (2 nos)

- 生猛游水虾
- 清蒸游水斑
- 大O蒜茸炆片
- 蒜茸炒蟹

\$63⁹⁰
(4-6 pax)

Set C

- Live Drunken Prawns (350 gms)
- BBQ Suckling Pig (Half)
- Steamed live Seabass
- Imperial Chicken
- HK Kai Lan in oyster sauce

- 生猛游水虾
- 当红炸子鸡 (1只)
- 清蒸游水斑
- 蒜茸炒蟹
- 蚝皇游水芥兰

\$98⁹⁰
(6-7 pax)

Set D

- Sharksfin soup
- Live Drunken Prawns (300 gms)
- BBQ Suckling Pig (Half)
- Steamed live Seabass
- Imperial Chicken
- HK Kai Lan in oyster sauce

- 红燒游水翅
- 生猛游水虾
- 当红炸子鸡 (1只)
- 清蒸游水斑
- 蒜茸炒蟹
- 蚝皇游水芥兰

\$148⁵⁰
(8 pax)

From **\$225** **Wedding packages** From **\$198**

Special 2001/02

20 Craig Road
(Off Tanjong Pagar)
丹戎巴葛
克力禧20号
Tel: 538 8881

Singapore Tennis Centre
1018 East Coast Parkway
新加坡网球中心
东海岸公园大道
Tel: 449 7066

Hotline : 9653 2830 / 9746 3907



- 一 涼拌雞絲海蜇 くらげと地鶏肉の細切り
二 淮杞燉鷄湯 クコの実、山藥と地鶏肉の
三 梅子大蝦球 ムキ大海老の梅肉ソース
四 金錢鮮鮑脯 あわび、椎茸の
五 酥翠百花貼 オイスターソース煮
六 XO蘭花牛仔肉 海老のすり身と野菜の
七 家鄉豆腐時蔬 ゆば包み揚げ甘酢添え
八 金菇又絲撈麵 千貝柱、野菜、豆腐、春雨煮
九 粟芽糯米糍 チャーシューとエノキ茸入り
十 香芒凍布甸 ココナッツ固子
マンゴプリン

萬珍樓

平成十三年十一月十三日 萬珍樓

LUNCH TASTING MENU
精烹午餐
(\$38 nett per person)

Consommé of the Day
Steamed Dim Sum Trio
Steamed Fillet of Cod with Sautéed Spinach
Kalamansi Intermezzo
Steamed Fragrant Rice with Stewed Minced Pork Sauce
Mango Pudding with slices of Mango and Mango Juice

是日例汤

香港蒸点三款

雅叙园清蒸雪鱼

酸柑索贝

鲁肉饭

香芒布丁

DINNER TASTING MENU
精烹晚餐
(\$68 nett per person)

Appetizer
Stewed Lamb Shank with Garlic Foam served in Martini Glass
Braised Shark's Fin with Crab Meat
Steamed Cod with Sautéed Spinach, Roast Minced Garlic and Superior Soya Sauce
Kalamansi Intermezzo
Tofu with Baby Spinach in Noble Sauce
Fried Olive Rice with Chicken, Vegetable, Pork Floss, Chili and Lime
Mango Pudding with slices of Mango and Mango Juice

前菜

蒜泡焗羊腩

红烧蟹肉鱼翅

雅叙园清蒸鲜鱼

酸柑索贝

豆腐扒菠菜

泰式鸡丁橄榄炒饭

香芒布丁



新加坡中国会
THE CHINA CLUB
SINGAPORE

Co. Reg. No: 200907720Z

*The China Club Singapore
Solemnization Ceremony High Tea Package*

Private Function Room

- ✦ *Complimentary use of private function room(s) for the event from 3.30pm to 6.00pm.*

Menu

- ✦ *A sumptuous high tea menus created by our team of master chefs providing excellent Cantonese cuisine.*
- ✦ *See enclosed high tea menus.*
- ✦ *Menu prices from S\$45- S\$50 per person (prices subject to 10% surcharge, cess & prevailing government taxes) Menu subject to change depending on availability of materials and/ or price fluctuations.*

Beverage

- ✦ *Complimentary of soft drinks.*
- ✦ *No corkage charge for duty-paid hard liquors brought in.*

Extra

- ✦ *Decorated solemnization table with floral centerpiece.*
- ✦ *Use of PA system and Microphone.*

Reservation

- ✦ *Minimum requirement of 30 persons (Mondays - Saturdays).*

*For more enquiries of our solemnization high tea packages, please contact Events Department at:
Telephone (65) 6820 2386 x12/13 or Facsimile (65) 6820 2788*

China Club Investment Pte Ltd
168 Robinson Road, #52-01 Capital Tower, Singapore 068912
Tel: (65) 6820 2388 Fax: (65) 6820 2788
Website: www.chinacub.com.sg



新加坡中国会
THE CHINA CLUB
SINGAPORE

Co. Reg. No: 200007720Z

HIGH TEA MENU

蟹子燕燒賣

Steamed 'Siew Mai' with Crab Roe

上素蒸粉粿

Steamed Vegetable Dumpling

蜜汁叉燒包

Steamed 'Char Siew' Bun

翠湖鮮蝦餃

Steamed Fresh Shrimp Dumpling

雞絲炸春卷

Deep-fried Spring Roll with Shredded Chicken

三明治

Assorted Sandwiches

菠菜煎鍋貼

Pan-fried Spinach Dumpling

家鄉炒米粉

Stir-fried Vegetarian Vermicelli

紅豆沙湯丸

Sweetened Red Bean Puree with Glutinous Rice Dumplings

合時生果盤

Fresh Mixed Fruits Platter

S\$45.00 Per Person (Minimum 30 persons)

Inclusive Free Flow of Soft Drink

Prices Subject to 10% Surcharge, Cess and Prevailing Government Taxes

Menu Subject to change depending on availability of materials and/or price fluctuations

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新加坡中國會
THE CHINA CLUB
SINGAPORE

Co. Reg. No: 200007720Z

HIGH TEA MENU

鮭魚沙律撻

Smoked Salmon Salad in Pastry

青瓜釀帶子

Cucumber Stuffed with Scallop

南乳酥雞鍾

Boxing Chicken with Fermented Taro Curd Sauce

炸蝦多士

Deep-fried Prawn Fritter

晶瑩鮮蝦餃

Steamed Shrimp Dumplings

雞肉蟹子燒賣

Steamed Chicken 'Siew Mai' with Crab Roe

上素炸春卷

Deep-fried Vegetable Spring Roll

韭黃燜伊面

Braised Ee-Fu Noodles with Chives & Bean Sprout

炸奶皇包

Deep-fried Egg Custard Bun

椰汁紅豆糕

Chilled Red Bean Pudding

\$50.00 PER PERSON (Minimum 30 persons)

Free flow of Soft Drink

Prices subject to 10% surcharge, Cess and Prevailing Government Taxes

Menu Subject to change depending on availability of materials and/ or price fluctuations

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Modern Chinese Cuisine

CLUB CHINOIS - A LEGEND IN THE MAKING



The original Club Chinois was established in the fall of 1925 by the charismatic Nobleman, Tan Zhuan Qing. Located in the French Concession of the city, Tan's elite establishment quickly made a name for itself as a meeting point for the well-heeled, a Club for Culinary Connoisseurs where membership was by invitation only. Tan's driving philosophy was simple - only the finest food was to be served, and if you didn't like it, you didn't have to pay for your meal. As things would have it, no one ever took Tan up on that last offer....

Relive the grandeur of yesteryear at Club Chinois, Orchard Parade Hotel, Singapore. Club Chinois manages to elegantly combine the charm of Old Shanghai with Modern Chinese influences for a Contemporary feel all of its own. Since its inception on November 11, 1997, the restaurant has been attracting the same crowd of luminaries as its predecessor for the very same reason-cuisine par excellence.

WINE & DINE TOP RESTAURANT LIST SINCE 1998
WORLD GOURMET SUMMIT HOSTING VENUE SINCE 1998
SINGAPORE TATLER'S BEST RESTAURANTS GUIDE SINCE 1999
BEST WINE LIST (ASIAN) - WINE & DINE 2000
STAR RESTAURANT AWARD - TOP 50 RESTAURANTS
VISA PLATINUM PREFERRED DINING ESTABLISHMENT



At Club Chinois, dishes are presented in the style of a fine-dining Western establishment - with the entire meal served course by course, and each dish presented as an individual portion.



Our hand-picked staff are also dedicated to every detail, and are committed to delivering the ultimate dining experience.



We combine a thorough understanding of
Classic Chinese cuisine with an inspired use of Western culinary
styles and ingredients in the creation of unforgettable
Modern Chinese dishes.
Scintillating Classic Chinese taste sensations that feature delightful
Western influences will charm even the most jaded palate.
Little wonder that Club Chinois has carved a reputation for being
the foremost name in Modern Chinese Cuisine.



At Club Chinois, we also appreciate how a good wine can take an
already perfect meal to a higher plane, and we know you do, too.
That is why our wine cellar boasts an impressive collection of both
Old and New World Wines, specifically chosen for their ability to
compliment the various tastes of our Cuisine.



Relieve yourself of work-week stress, and unwind with the whole family as you course languorously through our sumptuous a la carte buffet spread of over 60 dishes and 20 types of dian xin.

Brunch : 11:00am to 2:30pm (Saturdays & Sundays only)



Delight in Dian Xin at Club Chinois, and take a detour from the ordinary. Even the most jaded taste buds will be thrilled with such exquisite creations as the "Orange Duck Spring Roll with Tamarind Dip", "Siu Mai with Mushroom, Salted Egg Yolk and Spicy Capsicum Sauce", and the "Yabby Har Kao". As a hearty option for the hungry diner, our eight-course Dian Xin Lunch Menu is the perfect Dian Xin sampler.



DAILY

Breakfast : 7:00am - 10:30am
Lunch : 12:00noon - 2:30pm
Dinner : 6:30pm - 10:30pm

WEEKEND BRUNCH

Saturdays & Sundays : 11:30am - 2:30pm

Located at:
Orchard Parade Hotel
1 Tanglin Road #02-18
Singapore 247905
Tel : (65) 834 0660
Fax: (65) 834 0550
Email: clubchinoi@tunglek.com
www.tunglek.com

Managed by the

Tung Lok Group

前菜
STARTER

新华三文鱼“塔塔”
Club Chinon Salmon Tartar
\$12.00

金枪鱼卷牛蒡沙律
Crispy Tuna Roll with Salad of Salsify
\$12.00

新华鸭肝片皮鸭
Crispy Beijing Roast Duck Skin, Five Spiced Foie Gras,
Salad of Apple and Fresh Mango
\$15.00

彩虹凤尾虾沙律
Prawns, Mango and Vegetarian Ham Wrapped in
Bean Curd Skin, Raisin Compote, Japanese Miso,
Orange and Lemongrass Dressing
\$12.00

灯影牛仔肉沙律
Sliced US Tenderloin of Raw Beef, Salad of Fennel,
Onion and Miso Vinaigrette
\$12.00

鲜蔬芦笋沙律
Poached Asparagus Salad with Konnyaku,
Asian Vinaigrette, Crispy Soya Bean Crumbs
\$12.00

新华烧味拼盘(叉烧、烧鸭、油鸡、海蜇)
Platter of Barbecued Honey-glazed Pork, Roast Duck,
Soye Sauce Chicken and Jelly Fish in Fried Garlic Dressing
\$18.00 (for 2 to 4 persons)

汤
SOUP

酸辣姜花鱼茸羹
Hot and Sour Fish Soup with Mushrooms,
Asparagus and Ginger Flower
\$8.00

翠茸鸭肝大蒜羹
Leek and Potato Soup with Crab Meat
and Five-spiced Foie Gras
\$12.00

鲑鱼过桥
Fresh Salmon in Miso Broth
\$8.00

纸包野菇汤
Wild Brazilian Mushroom
Papillote Served with Consommé
\$13.00

蟹肉冬瓜盅
Consommé of Winter Melon with Fresh Crab Meat
\$12.00

酸辣乌鱼蛋汤
Caviar of North Sea Squid in Hot and Sour Consommé
\$8.00

羊肚菌、熊豆腐、豆奶羹
Smoked Bean Curd and Morel in Creamy Soya Bean Soup
\$8.00

今日例汤
Double-boiled Special Soup of the Day
\$8.00

鱼翅
SHARK'S FIN

- 新华纸包鲍翅
Superior Shark's Fin Papillote
Served with Consommé
\$40.00
- 鲑鱼蟹肉鱼翅过桥
Fresh Salmon in Miso Broth AND
Shark's Fin and Crab Meat in Superior Broth
\$40.00
- 谭家黄焖鲍翅
Original Recipe, Noble Tanjia
Braised Superior Shark's Fin
\$32.00
- 香茅泰式鲍翅
Superior Shark's Fin with Lemongrass, Thai Style
\$32.00
- 五洲龙虾鲍翅
Superior Shark's Fin in Lobster Bisque,
Crispy Soy Crumbs
\$32.00
- 谭家鱼唇蟹肉鱼翅
Shark's Fin, Fish Shred and Crab Meat Soup,
Noble Tanjia Style
\$28.00

虾、龙虾、带子
CRUSTACEAN & SHELLFISH

- 活龙虾 (五种烹法)
Live Lobster Prepared in the Style of Your Choice
- 蒜香蒸龙虾 Steamed with Fresh Garlic
潮泰蒸龙虾 Steamed with Lemongrass Vermicelli, Thai Style
乳酪烤龙虾 Baked with Chef's Special Cheese Sauce
上汤焗龙虾 Sauteed with Superior Stock
蒜蟹焗龙虾 Wok-fried, Sauteed Egg White and Dark Vinegar Reduction
\$28.00
- 五洲蒜爆虾球
Quick-fried Tiger Prawns with Lobster Bisque
\$8.00
- 蒜蟹虾球
Wok-fried Tiger Prawns with Sauteed Egg White,
Crisp-fried Scallops, Vinegar and Ginger Reduction
\$8.00
- 青芥菜虾球、芒果沙律
Fried Tiger Prawns with Wasabi Mayo, Compote of Mango,
Red Onion and Capsicum
\$8.00
- 御碎鲜香
Assortment of Seafood and Greens in
Crispy "Dragon Beard" Nest
\$12.00
- 豉汁带子蒸豆腐
Steamed Scallops and Silken Bean Curd with
Chef's Own Black Bean Sauce
\$8.00

鱼
FISH

- 宫保烤鲑鱼
Salmon with Spicy "Gong Bao" Sauce
\$12.00
- 喜豆茸龙须鲑鱼
Crisp-fried Salmon Fillet Wrapped in Crispy "Dragon Beard" Noodles,
Green Bean Purée, Tuna Bolognaise
\$12.00
- 黄芥末烤鲑鱼
Oven-baked Fillet of Salmon with English Mustard and
Chef's Spicy Tangy Sauce
\$12.00
- 蒜蟹烤鲈鱼
Baked Marinated Fillet of Sea Perch with
Sautéed Egg White, Vinegar and Ginger Reduction
\$12.00
- 豉汁蒸鲈鱼
Steamed Marinated Fillet of Sea Perch with
Chef's Own Black Bean Sauce
\$12.00
- 谭家扣鲈鱼
Braised Sea bass with Fragrant Mushrooms, Bean Curd Skin Roll
\$12.00
- 杏汁烤鲈鱼
Baked Marinated Fillet of Sea Perch with Almond Sauce
\$12.00
- 干烧冬菜鲈鱼
Braised Fillet of Sea Perch with Salted Sichuan Vegetable Filling,
Capsicum Sauce and Cowlis of Corn, Sautéed Japanese Soya Bean
\$12.00

肉类
MEAT

- 甘香鸡腿
Pan-roasted Boneless Chicken Drumstick,
Preserved Bean Sauce, Crisp Curry Leaves
\$12.00
- 锅煎鸡脯
Roast Marinated Chicken Breast on Sliced Potatoes,
Asian Raisin Compote, Peach and White Wine Sauce
\$12.00
- 红酒鲜果山楂汁、脆皮蒜香鸡
Crispy Skin Roast Garlic Chicken, Haw and
Wine Sauce, Poached Red Wine Apple
(half) \$10.00 (whole) \$16.00
- 北京烤鸭 (全鸭)
Roast Peking Duck Skin Served with Traditional Crepes
\$48.00
加五香坛国鸭肝 (一份)
Addition of Five-spiced Foie Gras with Fresh Mango
\$35.00 (per order)
- 黑椒大蒜牛仔骨粒
Veal Tenderloin with Fried Garlic,
Peppercorn and Spring Onion Sauce
\$12.00
- 香茅烤羊扒
Roast Marinated Rack of Lamb with Lamb Reduction,
Fresh Chili-mint Chutney, String Beans in XO Sauce
\$12.00
- 新华无锡排骨
Wuxi Braised Pork Rib, Savoury
Red Cabbage, Pickled Turnip and Carrots
\$10.00

蔬菜、豆腐
VEGETABLE & BEAN CURD

新华三层楼
Braised Home-made Spinach Bean Curd, Sautéed Vegetables
with Namako Mushrooms and Crispy Dried Scallops
\$6.00

黄焖菠菜杏仁汁
Braised Tianjin Cabbage with Almond Sauce and Tianjin Sauce
\$6.00

上汤干贝鲜芦笋
Poached Asparagus with Dried Scallops in Superior Stock
\$8.00

蟹鲜肉红柿、黄焖菠菜汁
Crab Meat Filled in Roast Tomato, Tianjin Spinach Sauce
\$10.00

脆皮豆腐扒瓜丝、咖喱汁
Tempura Bean Curd, Zucchini Shreds with Garlic,
Asian Curry Sauce
\$6.00

脆皮过桥豆腐
Deep-fried Bean Curd with Spicy Minced Chicken Sauce
\$6.00

鲜百合炒素火腿
Fresh Lily Buds Sautéed with Vegetarian Ham
\$8.00

今日时蔬 (请服务员为您推荐)
Seasonal Vegetable of the Day
(please ask our server for recommendations)

饭、面
RICE AND NOODLE

干贝银芽炒金丝面线
Wok-fried "Mee Sua" with
Bean Sprouts and Dried Scallops
\$6.00

雪菜火鸭丝焖米粉
Braised Rice Vermicelli with Shreds of Roast Duck
and Preserved Vegetables
\$6.00

海鲜炒生面
Crisp-fried Egg Noodles with Assorted Seafood
\$6.00

新华一口面
Fine Noodles with Special Minced Chicken or
Tuna Sauce in Superior Stock
\$6.00

新华一口饭
Steamed Jasmine Rice with Special Minced
Chicken or Tuna Sauce
\$6.00

新华富贵炒饭
Club Chinese Special Fried Rice with Crab Meat,
Diced Abalone, Scallops, Egg White and Crisp-fried Salted Fish
\$8.00

干烧蟹肉伊府面
Braised E-fu Noodles with Crab Meat
\$6.00

生虾浸米粉
Rice Vermicelli with Live Prawns in Superior Stock
\$10.00

甜品
DESSERT

合桃豆腐慕斯、芝麻露
Chilled Almond Mousse with Black Sesame Cream and
Fresh Almond Cream
\$8.00

鲜榨果派、冰淇淋
Baked Shredded Apple Pie with Vanilla Pod Ice cream
\$10.00

焗万国鲜果
Gratin of Berries, Mango and Pear
\$10.00

新华蒂拉蜜苏
Club Chinois Tiramisu
\$6.00

金枝玉露芒果布丁
Mousse of Philippine Mangoes with Pomelo,
Sago Pearls and Mango Cordis
\$6.00

清汤龟苓膏
Home-made Herbal Jelly with Ching Tang
\$6.00

杏汁香芋雪蛤
Almond Cream with Purée of Yam and Hasua
\$8.00

是日特点
Chef's Special Daily Dessert
\$10.00



精巧素点心

HEARTY DIAN XIN

35. 芋角 (三个)

Yam Croquette (3 pc)

\$1.80

36. 春卷 (二个)

Spring Rolls (2 pc)

\$2.00

38. 叉烧包 (二个)

Char Sui Buns (2 pc)

\$2.00

40. 咸水角 (三个)

Therm Sui Kue (3 pc)

\$2.50

41. 菜包 (三个)

Vegetable Buns (3 pc)

\$2.50

42. 豆沙芝麻酥 (二个)

Bean Paste with Sesame Seed (2 pc)

\$1.00

43. 芝麻包 (二个)

Sesame Buns (2 pc)

\$2.50

44. 核桃包 (二个)

Walnut Croquette (2 pc)

\$2.50

45. 红豆酥 (二个)

Red Bean Pastry (2 pc)

\$2.00

46. 莲蓉酥 (二个)

Lotus Paste Pastry (2 pc)

\$2.00

47. 菜肉包 (二个)

Scallion Pork Pastry (2 pc)

\$2.00

48. 红豆卷 (三个)

Red Bean Rolls (3 pc)

\$2.00

49. 芝麻酥 (三个)

Sesame Seed Pastry (3 pc)

\$2.50

50. 豆沙卷 (三个)

Red Bean Rolls (3 pc)

\$2.00

51. 莲蓉包 (二个)

Lotus Buns (2 pc)

\$2.00

Price Subject to DM Review & Change At Any Time



饭面类

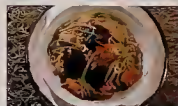
RICE AND NOODLES



23. 日本乌冬面三丝
Braised Japanese Udon \$10.00



24. 金菇拌龙蝦面
Braised Noodles with Golden
Mushroom and Sichuan Salted
Vegetable \$10.00



25. 五菇干燒伊面
Fried E-Fu Noodles with
Three Kinds of Mushrooms
\$10.00



26. 五彩炒香米饭
Fried Brown Rice Special
\$10.00

冷热甜品

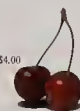
DESSERT

27. 京耳杏仁糊
Almond Cream with Snow Fungus \$4.00

28. 香滑芝麻糊
Black Sesame Cream \$4.00

29. 芒果布丁
Chilled Mango Pudding \$4.00

30. 粒沙汤圆
Glistening Rice Ball with
Sweetened Sesame Paste Filling \$4.00



精巧素点心

HEARTY DIAN XIN



31. 鲜笋三鲜包
Snow White Dumplings 12 pcs \$2.00

32. 鲜笋卜果 (三个)
Pan Fried Tummy Cake 12 pcs \$2.00

33. 潮州粉卷 (五个)
Chowchow Steamed Pork Groll 12 pcs \$2.00

34. 烧卖 (三个)
Shum Mai 12 pcs \$2.00

35. 素包 (三个)
Steamed Vegetable
"Cheese Pao" 12 pcs \$2.00

36. 叉烧包 (三个)
Char Siu Bao 12 pcs \$2.00



17. 汽锅鲜蔬，茄汁沙律
Aerponic Veggie Salad and
Asparagus Salad in Soy
Vinaigrette \$5.95 Per Person



18. 热带水果沙拉，烟熏乳酪
Tropical Fruits with Smoked
Cheese and Aerponic Lettuce in
Soy Vinaigrette \$6.95 Per Person



19. 开胃依伊沙拉
Appetizing Couscous with Fruits and Greens \$14.00



20. 土豆松立烤，配印度辣饼
Braised Tempe and
Potato Served with
Popadum \$14.00

新口味素食 FUSION VEGETARIAN



21. 炒豌豆，开胃芒果，酥巴
Tamarind Mango Comote, Fried Lentils,
Served with Crackers \$14.00

22. 罗敏申日本特产，脆薯饼，汽锅菜丝
Sautéed Noroshi, Honshimeiji, Shiitake and
Golden Mushrooms with Black Pepper Served with
Rontl, Shredded Aerponic Lettuce \$20.00





11. 法宝金盆
Bag of Treasures \$14.00



12. 猴头菇炒肉片
Fried Monkey Head Mushroom with
Capicum and Dried Chili \$16.00



13. 蒜茸炆菜
Deep Fried Mashed Yam and
Seaweed Rolls \$9.00



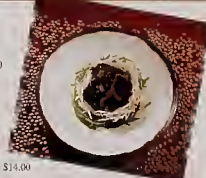
14. 生炸鲜果、百花油卷
Fried Stuffed Dough Fritter
with Homemade Dressing,
Fresh Tropical Fruits with
Soya Vinaigrette \$16.00



15. 香脆蘑菇卷
Crisp Fried Mushroom
Rolls, Capsicum and
Cucumber Salad with
Soya Vinaigrette \$14.00



16. 清炒时蔬
Crisp Fried Vegetarian
Edible with Bean Sprout and
Fulcrum of Green Peas \$14.00





5. 溜瓜倒树冬菇
Stewed Bitter Melon with
Shiitake Mushrooms \$12.00



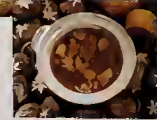
6. 鸭梨珍宝
Stuffed Honeydew
Mushrooms, Asparagus,
Cauliflower and Macadamia
Nuts in Yam Basket \$18.00



9. 桃心酥粉皮
Stuffed Rice Flour Skin, Shiitake and Golden
Mushroom, Seaweed and Peach, with LingZhi's
Special Salad Dressing \$14.00



10. 合桃素时
Mushroom, Chiten and Water
Chestnut in Skewers, Served with
Sassy Sauce \$12.00



7. 五柳素鱼
Sweet and Sour Vegetarian Fish \$10.00

8. 酥茄子辣煲
Egg Plant Stuffed with
Mashed Bean Curd,
Braised in Spicy Sauce
\$12.00

益寿素食
LINGZHI'S DELICACIES



汤羹类
SOUP



1. 竹笙黑菜汤
Braised Spinach Soup with
Bamboo Fungus and
Black Moss \$5.50



2. 红萝卜汁酸辣汤
Hot and Sour Carrot Bisque \$5.95



3. 北柠菜乌牛翅
Braised 'Shark's Fin' Melon with
Bird's Nest, Lily Bulb and
Golden Mushroom \$15



4. 秘制脆瓜字席
Braised Royal
Bird's Nest with
Shark's Fin Melon
\$40.00






LingZhi Vegetarian Restaurant.
Arguably, the best vegetarian restaurant in Singapore
located in the heart of dazzling Orchard Road.

Popular gathering place for ladies, the health
conscious, vegetarian food lovers and businessmen.

Voted in the Singapore Best Restaurants List by the
Singapore Tatler since 1995,
Wine & Dine's Singapore Top Restaurants List
since 1996.

LingZhi Vegetarian Restaurant
Orchard Towers, 400 Orchard Road #B1-17/18, Singapore 238875
Tel: 734 3788

A member of  Tung Lok Group



药借食味

食助药威

茶汤类药材
IMPERIAL HERBAL PRODUCTS

1. 益寿养颜汤 \$ 6.00 Per Packet
滋阴补气 乌发养颜
Packaged tonic herbs for double-boiled soup. Nourish yin, increase vitality, improve skin complexion and benefit hair.
2. 清肺饮 \$10.00 Per Packet
Menthol Herbal Tea \$ 3.00 Per Glass
清热祛风 润肺止咳
Clears heat, good for early stages of colds or flu, lubricates the lungs and reduces coughing.
3. 红梅饮 \$18.00 Per Bottle
Imperial Hawthorn Syrup \$ 2.00 Per Glass
清暑热 解烦渴 助消化
促进血液循环, 有助排除对人体有害的胆固醇
Promotes digestion of fats, activates blood circulation, lowers cholesterol and blood pressure.

4. 地参 \$12.00 Per Packet
Imperial Herbal Crackers (Ground Ginseng)

地参是野生珍稀植物。经化验鉴定其含有二十多种人体所需的营养成分。经常食用可促进血液循环, 清理肠胃, 增进排泄, 健美减肥, 香脆可口, 实为酒宴之上品和理想的保健食品。

Ground Ginseng is a rare wild growth edible plant. Chemical analysis proved it contains amino acids and 20 different kinds of nutrients needed by human body. Regular eating of this can improve blood circulation, digestion, appetite, help losing weight and retard growth and spreading of cancer cells.

药酒
HERBAL TONIC WINE

	Bottle 瓶	Glass 杯
1. 人参鹿鞭酒 (Panax Ginseng Deer Penis Wine) 补肾壮阳 益精补髓	\$468.00	\$25.00
2. 人参虫草酒 (Panax Ginseng Cordyceps Wine) 补肺益肾 止咳平喘	\$468.00	\$20.00
3. 养颜益寿酒 (Radiant Health and Longevity Wine) 健脑提神 养颜益色	\$350.00	
4. 海马鹿茸酒 (Seahorse Deer Antler Wine) 补腰强龙 益肾健脑	\$350.00	\$18.00
5. 泡参枸杞酒 (American Ginseng Chinese Wolfberry Wine) 滋阴补气 益精明目	\$300.00	\$15.00
6. 人参鹿尾巴酒 (Panax Ginseng Deer Tail Wine) 补肾壮腰 强筋健骨	\$500.00 (Advance Order) 预定	
7. 灵芝田七酒 (Lingzhi (Ganoderma) Notoginseng Wine) 活血散瘀 通脉养心	\$350.00 (Advance Order) 预定	

药膳名菜供献
HOUSE SPECIALITIES

	S	M	L
1. 玉参芙蓉干贝 Quick-Fried Egg White with Dried Scallop, Polygonatum (玉竹) and Ladybell Root (沙参) served in shredded potato nest.	\$4.00 Per Piece		
2. 冬虫草迷你佛跳墙 Monk Jumps Over The Wall with Cordyceps (winter worm-summer grass)	\$38.00 Per Person		
3. 御膳富贵鸡 Imperial Chicken with Eight Precious Herbs	\$30.00		\$50.00
4. 百合糟溜鳙鱼 Braised Cod Fish Fillet in Fermented Rice Sauce with Fresh Lilybulb	(Seasonal Price) 时价		
5. 核桃宫保虾 Sauteed Chilli Prawns with Walnuts	\$16.00	\$24.00	\$32.00
6. 菟丝干烧鲜贝 Braised Scallops with Chinese Dodder	\$25.00	\$38.00	\$50.00
7. 山药刺参 Braised Superior Sea-cucumber with Fresh Chinese Yam	\$40.00	\$60.00	\$80.00

- | | <u>S</u> | <u>M</u> | <u>L</u> |
|--|---------------------|----------|-------------------------------|
| 8. 百合糟煨卢鱼
Steamed Seabream Fish Fillet in
Fermented Rice Sauce with Fresh Lily
Bulb | (Seasonal Price) 时价 | | |
| 9. 怀药芫爆全鱼丝
Quick-Fried Shredded Fish with
Chinese Yam (Whole Fish) | | | \$45.00
(Advance Order) 预定 |
| 10. 干烧四宝鸡
Deep-Fried Chicken with Four
Treasure | Half
\$20.00 | | Whole
\$40.00 |

御膳汤类
HERBAL SOUPS

- | | |
|---|---|
| 11. 泡参炖甲鱼汤
Double-Boiled Soft-Shell River
Turtle Soup with American Ginseng | \$20.00 Per Person
(Advance Order) 预定 |
| 12. 贵妃养颜汤
"Gui Fei" Tonic Soup with Black
Chicken | \$6.00 Per Person \$50.00 |
| 13. 灵芝鸡汤
"Ganoderma Lucidum" (Lingzhi)
Soup | \$7.00 Per Person \$60.00
(Advance Order) 预定 |

- | | <u>S</u> | <u>M</u> | <u>L</u> |
|---|--|----------|--------------------|
| 14. 参芪鳄鱼汤
Double-Boiled Crocodile Soup with
Dangshen and Huang Qi | \$12.00 Per Person | | |
| 15. 红杞田七鸡汤
Chicken with Chinese Wolfberry and
Notoginseng | \$6.00 Per Person | \$50.00 | (Advance Order) 预定 |
| 16. 首乌牛腱汤
Stewed Shin Beef with Polygonatum
Multiflorum Soup | \$16.00 | \$24.00 | \$32.00 |
| 17. 竹笙四宝汤
Double-Boiled Winter-Melon in clear
soup with Bamboo Pith | \$10.00 Per Person | | |
| 18. 鹿鞭壮阳汤
"Lu Bian" The Whip Soup | \$30.00 Per Person
(Advance Order) 预定 | | |
| 19. 泡参生鱼汤
Fresh Water Fish (Sheng Yu) with
American Ginseng | \$7.00 Per Person | \$60.00 | |
| 20. 参茸鲨鱼骨汤
Double-Boiled Shark's Cartilage with
Panax Ginseng and Pilose Antler | \$20.00 Per Person | | |

鱼翅
SHARKS FIN

	S	M	L
21. 西参通天鲍翅 Braised Superior Shark's Fin with American Ginseng	\$240.00		\$480.00
22. 双草扒鲍翅 Chef's Special Superior Shark's Fin with Minced Fresh Scallops & Minced Prawn	\$160.00		\$320.00
23. 鸡炖鲍翅 Double-Boiled Superior Shark's Fin with Chicken in Milky Soup	\$240.00		\$480.00
24. 西参红烧鲍翅 Braised Superior Shark's Fin with American Ginseng	\$48.00 Per Person		
25. 洋参清汤鲍翅 Superior Shark's Fin in Clear Soup with American Ginseng	\$48.00 Per Person		
26. 竹参蚧肉鱼翅 Shark's Fin Soup with Crab Meat Solomon's Seal & American Ginseng	\$16.00 Per Person \$160.00		

冷热荤类
HOT AND COLD APPETIZERS

	S	M	L
27. 三式冷热荤 Three Season Hot and Cold Starters			\$55.00
28. 麻辣牛筋 Spicy Ox Tendon	\$15.00	\$23.00	\$30.00
29. 拌芝麻酱鸡丝蜆头粉皮 Cold Shredded Chicken, Jelly Fish Head & Green Bean Sheet with Sesame Sauce	\$16.00	\$24.00	\$32.00
30. 家乡炸春卷 Home Style Spring Roll	\$12.00	\$18.00	\$24.00
31. 桔梗京酱肉丝 Stir-Fried Shredded Pork "Peking Style" with jie geng (radix platycodi)	\$12.00	\$18.00	\$24.00
32. 凉拌海蜇 Cold Jelly Fish Salad	\$16.00	\$24.00	\$32.00
33. 汾酒牛肉 Stewed Beef in Fragrant Wine (cold dish)	\$16.00	\$24.00	\$32.00

鲍鱼 / 刺参

ABALONE / SEA-CUCUMBER

	S	M	L
34. 菟丝鲍脯鱼肚 Braised Abalone with Fish Maw and Chinese Dodder	(Seasonal Price)	时价	
35. 血草麒麟鲍脯 Braised Superlative Abalone with Pilose Antler	\$60.00	\$90.00	\$120.00
36. 刺参鲍鱼片 Braised Sliced Abalone with Superior Sea-cucumber	\$70.00	\$105.00	\$140.00
37. 冬菇鲍鱼片 Braised Sliced Abalone with Black Mushroom	\$60.00	\$90.00	\$120.00

鲜贝

FRESH SCALLOP

38. 菟丝炸鲜贝串 Deep-Fried Scallop in Stick with Chinese Dodder	\$8.00	Per Stick	
39. 蒜子鲜贝 Sauteed Fresh Scallop with Garlic	\$25.00	\$38.00	\$50.00
40. 酥炸鲜贝 Deep-Fried Fresh Scallop Fitter	\$25.00	\$38.00	\$50.00

S M L

41. 菟丝鲜贝时菜 Braised Fresh Scallop with Chinese Dodder & Vegetable	\$25.00	\$38.00	\$50.00
42. 鱼香鲜贝 Sauteed Fresh Scallops with Yu-xiang Sauce	\$25.00	\$38.00	\$50.00

鱼条

FISH

43. 天麻蒸游水鱼 Steamed Live Fish with Gastrodia Tuber	(Seasonal Price)	时价	
44. 参芪干烧鱼 Braised Live Fish with Spicy Sauce, Dangshen and Huang Qi	(Seasonal Price)	时价	
45. 参芪火焰烧鳙鱼 Braised Cod Fish Flambeed with Astragalus (黄芪) and Codonopsis (党参)	(Seasonal Price)	时价	
46. 参芪醋椒鱼 Hot and Sour Fish with Dangshen and Huang Qi	(Seasonal Price)	时价	

	<u>S</u>	<u>M</u>	<u>L</u>
47. 天麻珍珠红鱼 Steamed Red Tiliapia Fish with Gastrodia Tuber	(Seasonal Price)	时价	
48. 珍珠陈皮油浸笋壳鱼 Deep-Fried "Soon Hock" with Pearl Barley & Orange Peel	(Seasonal Price)	时价	
49. 四味蒸红鱼 Steamed Red Tiliapia Fish with Four Flavoured Sauce	(Seasonal Price)	时价	
50. 怀药芫爆鱼丝 Quick-Fried Shredded Fish with Chinese Yam	\$15.00	\$22.00	\$30.00
51. 百合炒鱼片 Stir-Fried Sliced Fish with Fresh Lily-Bulb	\$14.00	\$21.00	\$28.00
52. 松子鱼米 Stir-Fried Fish with Pine Nuts	\$15.00	\$22.00	\$30.00
53. 百合糖醋鱼片 Sweet and Sour Fish with Fresh Lily Bulb	\$14.00	\$21.00	\$28.00
54. 百合糟溜鱼片 Braised Sliced Fish in Fermented Rice Sauce with Fresh Lily Bulb	\$14.00	\$21.00	\$28.00

	<u>S</u>	<u>M</u>	<u>L</u>
55. 山药糟溜三白 (鱼片, 鸡片, 山药片) Braised Sliced Fish & Chicken in Fer- mented Rice Sauce with Chinese Yam	\$14.00	\$21.00	\$28.00
56. 怀药香辣鱼丝 Sauteed Shredded Fish with Chilli and Chinese Yam	\$14.00	\$21.00	\$28.00
57. 怀药抓炒鱼条 Sauteed Sweet, Sour and Spicy Fish Sticks with Chinese Yam	\$14.00	\$21.00	\$28.00

鳝鱼 EEL

58. 芫爆龙凤丝 Stir-Fried Shredded Chicken with Eel	\$16.00	\$24.00	\$32.00
59. 酱爆青椒鳝片 Quick-Fried Sliced Eel with Green Pepper	\$16.00	\$24.00	\$32.00
60. 蒜爆鳝片 Stir-Fried Sliced Eel with Garlic	\$16.00	\$24.00	\$32.00

虾类
PRAWNS

	<u>S</u>	<u>M</u>	<u>L</u>
61. 酥炸大虾 Deep-Fried "King" Prawn Fritter	\$8.00 Per Piece		
62. 核桃蟠龙大虾 Pan-Fried "King" Prawn with Walnut & Chinese Wolfberry	\$8.00 Per Piece		
63. 干靠大虾 Braised "King" Prawn with Chinese Wolfberry	\$8.00 Per Piece		
64. 核桃高丽明虾 Deep-Fried Prawns A La Phoenix Tail with Walnut	\$8.00 Per Piece		
65. 茉莉花虾 Fried Jasmine Flower Prawns	\$16.00	\$24.00	\$32.00
66. 杜仲油泡虾仁 Sauteed Prawns with Eucommia Bark	\$16.00	\$24.00	\$32.00
67. 酥炸虾仁 Deep-Fried Prawn Fritter	\$16.00	\$24.00	\$32.00
68. 芝麻虾串 Deep-Fried Sesame Prawn	\$5.00 Per Stick		

鸡类
CHICKEN

	<u>S</u>	<u>M</u>	<u>L</u>
69. 核桃宫保鸡丁 Sauteed Diced Chicken with Spicy Sauce & Walnuts	\$12.00	\$18.00	\$24.00
70. 菊花芫爆鸡丝 Quick-Fried Shredded Chicken with Chrysanthemum	\$12.00	\$18.00	\$24.00
71. 菊花青豆鸡丝 Stir-Fried Shredded Chicken with Green Pea & Chrysanthemum	\$12.00	\$18.00	\$24.00
72. 烟台鸡球 Sauteed Yan-Tai Chicken with Spicy & Sweet Sauce	\$16.00	\$24.00	\$32.00
73. 花菇焖鸡 Braised Chicken with Shiitake Mushroom	\$16.00	\$24.00	\$32.00
74. 红枣栗子鸡 Braised Chicken with Red Date & Dried Chestnut	\$16.00	\$24.00	\$32.00
75. 银杏酱爆鸡丁 Quick-Fried Diced Chicken with Ginko Nuts	\$12.00	\$18.00	\$24.00
76. 八珍香酥鸡 Deep-Fried Chicken with Eight Precious Herb	\$20.00		\$40.00

鸭类
DUCK

	S	M	L
77. 香砂锅烧鸭 Deep-Fried "Xiang Sha" Duck	\$20.00		\$40.00
78. 八珍香酥鸭 Deep-Fried Duck with Eight Precious Herbs	\$20.00		\$40.00
79. 楂梨扒鸭 Stewed Duck with Hawthorn and Pear	\$20.00		\$40.00

田鸡
FROG LEGS

80. 核桃宫保田鸡 Sauteed Frog Legs with Spicy Sauce	\$14.00	\$21.00	\$28.00
81. 姜葱田鸡 Fried Frog Legs with Scallion and Ginger	\$14.00	\$21.00	\$28.00
82. 吉利田鸡腿 Crispy Frog Legs with Bread Crumb	\$14.00	\$21.00	\$28.00
83. 软炸田鸡 Soft Deep-Fried Frog Legs	\$14.00	\$21.00	\$28.00

肉类
MEAT

	S	M	L
84. 无锡排骨 Braised "WU-XI" Pork Rib in Clay Pot	\$18.00	\$27.00	\$36.00
85. 山药红烧鹿筋 Braised Deer Tendon with Fresh Chinese Yam	\$24.00	\$36.00	\$48.00
86. 虾子鹿筋 Braised Deer Tendon with Prawn Roe	\$24.00	\$36.00	\$48.00
87. 铁板青椒牛肉 Beef Fillet and Green Pepper on Hot Plate	\$15.00	\$23.00	\$30.00
88. 黑椒牛柳 Chef's Style Fried Flank Steak with Black Pepper	\$15.00	\$23.00	\$30.00
89. 陈皮牛肉 Sauteed Beef with Orange Peel	\$15.00	\$23.00	\$30.00
90. 辣爆枸杞牛肉 Quick-Fried Beef with Chinese Wolfberries	\$15.00	\$23.00	\$30.00
91. 枸杞葱爆鹿肉 Chef's Style Fried Venison with Chinese Wolfberries	\$20.00	\$30.00	\$40.00

	S	M	L
92. 辣爆鸵鸟肉 Quick-Fried Ostrich with Dried Chilli and Scallion	\$20.00	\$30.00	\$40.00
93. 枸杞烧羊排 Baked Lamb Ribs with Chinese Wolfberries	\$15.00	\$23.00	\$30.00

蔬菜
VEGETABLE

94. 富贵花开 Special Prosperous Cabbage	\$40.00 Per Piece (Advance Order) 预定		
95. 香辣四季豆 Chef's Style Fried Long Beans	\$12.00	\$18.00	\$24.00
96. 枸杞银针 Quick-Fried Bean Sprouts with Chinese Wolfberries	\$10.00	\$15.00	\$20.00
97. 蚝油西兰花 Braised Broccoli Flower with Oyster Sauce	\$12.00	\$18.00	\$24.00
98. 鲜菇扒蜜豆 Braised Fresh Shiitake Mushrooms with Honey Peas	\$15.00	\$22.00	\$30.00

	S	M	L
99. 蒜茸炒香港芥兰 Stir-Fried Hong Kong Kai Lan with Minced Garlic	\$15.00	\$23.00	\$30.00
100. 瑶柱津白 Braised White Cabbage with Dried Scallops	\$15.00	\$23.00	\$30.00
101. 松塔茄子 Braised Egg Plant with Pine Nuts	\$12.00	\$18.00	\$24.00
102. 鲜菇贝茸津白 Braised Fresh Shiitake Mushrooms with Minced Scallop and White Cabbage	\$18.00	\$27.00	\$36.00
103. 清炒枸杞菜 Stir-Fried Boxthorn Vegetable with Chinese Wolfberry	\$14.00	\$21.00	\$28.00
104. 白玉藏珍 Stuffed Winter Melon with Assorted Vegetables	\$50.00 (Advance Order) 预定		
105. 素全家福 Mixed Vegetables with Mushrooms	\$15.00	\$23.00	\$30.00

豆腐
BEANCURD

	S	M	L
106. 会皮砂锅什锦豆腐 Braised Bean Curd with Assorted Ingredients in Clay-Pot	\$12.00	\$18.00	\$24.00
107. 辣汁酥炸豆腐 Deep-Fried Bean Curd with Spicy Sauce	\$10.00	\$15.00	\$20.00
108. 麻辣蹄筋豆腐 Sauteed Pork Tendon with Bean Curd "Peking" Style	\$14.00	\$21.00	\$28.00
109. 会皮一面焦(豆腐) Braised Bean Curd with Orange Peel	\$10.00	\$15.00	\$20.00
110. 辣汁三鲜豆腐箱 Braised Stuffed Bean Curd with Assorted Seafood and Orange Peel Sauce	\$4.00 Per Piece		
111. 虾子豆腐 Braised Bean Curd with Prawn Roe	\$12.00	\$18.00	\$24.00

面 / 饭 / 点心
NOODLE / RICE / DIAN XIN

	S	M	L
112. 茯苓蒸 / 炸花卷 Fuling* Steamed / Deep-Fried Chinese Buns	\$0.50 Per Piece		
113. 茯苓小笼包 Fuling Juicy Meat Dumpling	\$0.80 Per Piece		
114. 锅贴 Pan-Fried Meat Dumpling	\$1.20 Per Piece		
115. 炸酱面 Braised Noodle with Soya Bean Sauce	\$8.00 Per Person		
116. 三鲜炒伊府面 Chef's Special "E-Fu" Noodle with Seafood	\$14.00	\$21.00	\$28.00
117. 三丝炒伊府面 Fried Home Made "E-Fu" Noodle with Three Shredded Meat	\$12.00	\$15.00	\$24.00
118. 阳春面 "Yang Choon" Noodle Soup	\$4.00 Per Person		

	<u>S</u>	<u>M</u>	<u>L</u>
119. 雪菜肉丝汤面 Salted Vegetables and Shredded Pork Noodle Soup	\$8.00 Per Person		
120. 虾仁炒饭 Fried Rice with Prawns	\$10.00	\$15.00	\$20.00
121. 鸡丝炒饭 Fried Rice with Shredded Chicken	\$10.00	\$15.00	\$20.00
122. 蒜苗肉丝炒粉皮 Stir-Fried Shredded Pork with Green Bean Sheet & Leek	\$14.00	\$21.00	\$28.00

甜品
DESSERTS

	<u>S</u>	<u>M</u>	<u>L</u>
123. 拔丝山芋 Candied Sweet Potato	\$10.00	\$15.00	\$20.00
124. 拔丝鸳鸯 Candied Sweet Potato & Taro	\$12.00	\$18.00	\$24.00
125. 川贝酿梨 Double-Boiled Whole Pear with Fritillary Powder	\$4.00 Per Person		
126. 银花清凉糕 Menthol Jelly with Honey Suckle Flower	\$2.00 Per Person		
127. 龟苓糕 Guilinggao (Pearl Cooling Jelly)	\$5.00 Per Person		
128. 核桃烙 Walnut Cream	\$2.50 Per Person		
129. 冰花炖官燕 Double-Boiled Superior Bird's Nest with Rock Sugar.	\$30.00 Per Person		
130. 冰花红莲炖雪蛤 Double-Boiled Hasma with Rock Sugar	\$8.00 Per Person		

欢
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Imperial Herbal Restaurant
3rd Floor Metropole Hotel
41 Seah Street
Singapore 188396
Tel: 337 0491 / 331 5112 Fax: 339 5273



The Lotus Restaurants have long been known for offering the best and appetising recipes from around the world. Lotus on the River upholds this tradition by bringing you yet more dishes from around the world such as Dim Sum, Sushi, Ken Papi Pappa, Barbecued Spare Ribs and Crepe Nicoise.

Unique to Lotus on the River is the open grill. Diners can pick from the wide selection of seafood and meats and have them grilled to perfection accompanied by their choice of eastern or western sauces as varied as teriyaki, sambal chilli, black pepper and Italian marinade.

Discover an all new dining experience with Lotus on the River today.



Reservations accepted at Tel : 837 2683 Fax : 334 6097

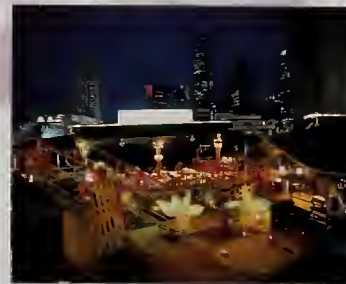
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Lotus Restaurants



Experience the signature style of the Lotus Restaurants aboard two beautifully restored Chinese junks or along the banks of Singapore River at Clarke Quay.

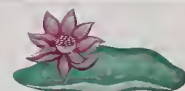


Cafe Lotus

3E River Valley Road #01-09/10/11 Clarke Quay Singapore 179024

Lotus on the River

3D River Valley Road #01-33 Clarke Quay Singapore 079323



Cafe/Lotus



At Cafe Lotus, you can embark on a gourmet trip across continents and oceans without leaving your comfortable seat along the banks of Singapore River. An offspring of the famous Cafe Lotus Baki, this restaurant offers a menu so eclectic that it defies any categorisation except one - World Cuisine.

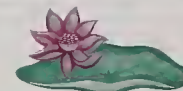


To illustrate, a sample menu could include Mexican guacamole or cheese samosa for appetiser, followed by couscous or chilli crab for main course.

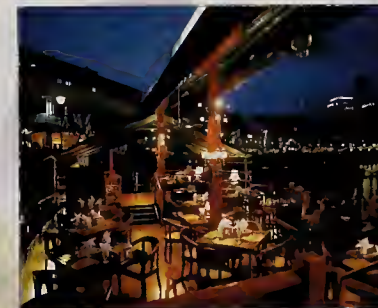
Further, appetites are titillated in rustic surroundings that reflect a Balinese heritage - huge carved antique doors from Central Java, candlesticks and place mats.



For reservations please call, Tel: 334 1983 Fax: 334 6097



Lotus on the River



Lotus on the River, the newest outlet of the famous Lotus Restaurants' Group is the first to be set completely outdoors. The 150-seat restaurant offers a unique dining experience, as diners will inevitably be fascinated by the river traffic, taking in the sights as they are taken back to when Singapore's commercial life first developed along the quays of the river.

Housed in a traditional ironwork kiosk the open kitchen features a large display of fresh seafood that includes oysters, live lobsters and crabs apart from an already wide variety of fresh fish.



VIOLET OON'S MEAT CURRY

1 kg beef, lamb or mutton, cut into pieces
200-400g potatoes, peeled, cut into half
1 1/2 tsp VIOLET OON'S KETCHUP MEAT CURRY POWDER
6 1/2 cups water
600g grated coconut or 2 cups coconut milk
3 cloves garlic, peeled
10 shallots, peeled
25g ginger
1 1/2 tsp salt
5 1/2 vegetables oil

METHOD

1. Boiled ginger with half the garlic and shallots.
2. Slice remaining garlic and shallots.
3. Add VIOLET OON'S KETCHUP MEAT CURRY POWDER with 4 1/2 cups water. Mix ground coconut with 1/2 cup water. Separate for thick milk. Add remaining water to the ground coconut. Extract the milk from the coconut.
4. Mix half of the curry powder mixture with ground ingredients and coconut milk. Add the rest of the mixture for 10-15 minutes.
5. Boil water, add oil, and when smoking, add sliced shallots and garlic, stir by 10 minutes. Add remaining curry powder mixture, stir by 10 minutes, add meat and fry for 3 minutes. Add the thin coconut milk and oil. Boil for medium heat 10-15 minutes to make and serve to thick.
6. Add potatoes in last 1/2 hour. Add remaining coconut milk, stir well, boil and serve.



VIOLET OON'S CHICKEN CURRY

1 kg chicken cut into pieces
200-400g potatoes, peeled, cut into half
1 1/2 tsp VIOLET OON'S KETCHUP CHICKEN CURRY POWDER
6 1/2 cups water
600g grated coconut or 2 cups coconut milk
3 cloves garlic, peeled
10 shallots, peeled
25g ginger
1 1/2 tsp salt
5 1/2 vegetables oil

METHOD

1. Boiled ginger with half the garlic and shallots.
2. Slice remaining garlic and shallots.
3. Add VIOLET OON'S KETCHUP CHICKEN CURRY POWDER with 4 1/2 cups water. Mix ground coconut with 1/2 cup water. Separate for thick milk. Add remaining water to the ground coconut. Extract the milk from the coconut.
4. Mix half of the curry powder mixture with ground ingredients and coconut milk. Add the rest of the mixture for 10-15 minutes.
5. Boil water, add oil, and when it's hot, add sliced shallots and garlic, stir by 10 minutes. Add remaining curry powder mixture, stir by 10 minutes, add meat and fry for 3 minutes. Add the thin coconut milk and oil. Boil for medium heat 10-15 minutes to make and serve to thick.
6. Add potatoes in last 1/2 hour. Add remaining coconut milk, stir well, boil and serve.



Nonya

BY VIOLET OON

Singapore, the Spice of Life - our special offering of five Singapore spice mixes to add that extra zing to your meals. Set on the shores of the Spice Islands, Singapore showcases the food of South East Asia, India and China. Candemora from India, cloves from Indonesia, chilies from China, pepper from Sumatra - an international mélange of spice ingredients for you to create chicken, beef, lamb and seafood Curries. Korma is a low spicy blend for lamb or chicken and the Tandoori Mix is the perfect marinade for barbecue meats and seafood.

Curry Powder
Recipe Collection



VIOLET OON'S KURMAH

1 1/2 kg chicken, washed & marinated
5 ml VIOLET OON'S KITCHEN KURMAH POWDER mixed
with 8 ml water
4 cloves garlic
10 shallots
2 slices fresh ginger
1 egg yolk mixed with milk
2 tsp lime or lemon juice
1 1/2 to 2 tsp salt
1 handful of mint leaves
4 tomatoes
4 green chilies
6 to 8 cups water
6 ml vegetable oil

METHOD

1. Cut meat into large pieces. Pound 2 cloves garlic and 5 shallots. Stir remaining garlic and chilies. Make tomatoes, cut off stalks of chilies and cut halfway through each chili. Stir remaining garlic and chilies. Wash and drain and set together. Mix milk with lime juice to make the milk.
2. Mix VIOLET OON'S KITCHEN KURMAH POWDER with 8 ml water. Mix half with the powdered spices and the meat. Pound, add chili, chicken, garlic and ginger and use by all together. Add remaining VIOLET OON'S KITCHEN KURMAH mixture. Fry all together. Add remaining tomatoes, fry for 3 minutes. Add water, stir for 20 minutes. Add tomatoes, meat bones, chicken and salt. Simmer for 1 hour. Add vegetable oil, stir for 10 minutes. Remove meat bones. Add all meat in a bowl.



VIOLET OON'S SEAFOOD CURRY

800g fish or 1 fish head or prawns
300g lady's fingers
3 tomatoes, quartered
4 red chilies
6 green chilies
3 to 4 ml tamarind mixed with 1/2 cup water
1 spring curry leaves
2 tsp salt
1 ml sugar
5 ml cooking oil
1 ml mixed curry seeds for fish curry
10g ginger, finely shredded
2 cloves garlic, finely sliced
1 onion finely sliced
5 ml VIOLET OON'S KITCHEN SEAFOOD CURRY POWDER
made into a paste with 1/2 cup water
200g ground coconut mixed with 1 1/2 cups water or 1 cup coconut cream with 1/2 cup water.

METHOD

1. Wash the fish and put dry. Use the chilies half very, large-size.
2. Mix coconut with water and squeeze for coconut milk and discard the coconut.
3. Squeeze liquid from tomatoes and discard the seeds and pulp.
4. Heat milk with oil and fry for 10 minutes and pour off the liquid. Add the garlic and use for 1 minute and then add to the coconut. Fry for 10 minutes and pour off the liquid. Add VIOLET OON'S KITCHEN SEAFOOD CURRY paste and 1/2 cup of coconut milk and fry all the oil comes through.
5. Add remaining ingredients except for the fish. Add the remaining coconut milk and continue to cook over a low heat. Let the mixture simmer for 3 minutes.
6. Add the fish or prawns, cover and let the mixture simmer till cooked.



VIOLET OON'S TANDOORI MIX

1 1/2 kg chicken or prawns
3 ml VIOLET OON'S KITCHEN TANDOORI MIX
200ml yogurt
2 large onions, finely minced
1 ml lime juice
1 1/2 tsp salt
1 1/2 ml butter or ghee

METHOD

1. Combine VIOLET OON'S KITCHEN TANDOORI MIX with yogurt and onions.
2. Remove skin from the chicken. Cut into the meat to allow the marinade to penetrate the meat. If using prawns, remove the shells and heads.
3. Rub the oil and lime juice into the chicken or prawns and let it cook in a pan for 10 minutes to penetrate the meat.
4. Marinate the chicken or prawns with the marinade and cook. Chicken for up to 24 hours and prawns for around 1 to 3 hours.
5. Cook with the butter and marinade. Turn up the chicken over charcoal till cooked or cook in the oven (175 °C) for 1 1/2 hours, turning regularly till evenly browned. Cook the prawns for much shorter time, for about 10 minutes. Serve with lemon and with wedges of lemon. Separate the juice over the chicken or prawns.

麵類 NOODLES

1. 豉油腩片麵	Sliced Abalone Noodle	\$12.80
2. 全特蝦球麵	King Prawn Noodle	\$10.50
3. 薑蔥豬什麵	Pig's Intestine With Shredded Ginger & Onion Noodle	\$ 4.80
4. 薑蔥魚片麵	Sliced Liver With Shredded Ginger & Onion Noodle	\$ 4.80
5. 薑蔥魚片麵	Sliced Fish With Shredded Ginger & Onion Noodle	\$ 4.80
6. 薑蔥牛肉麵	Sliced Beef With Shredded Ginger & Onion Noodle	\$ 4.80
7. 第一北菇麵	Diced Mushroom Noodle	\$ 4.80
8. 鮮蝦雲吞麵	Shrimp Wan-Ton Noodle	\$ 4.80
9. 上湯水餃麵	Shrimp Dumplings Noodle	\$ 4.80
10. 脆皮燒鴨麵	Roast Duck Noodle	\$ 4.80
11. 燒排骨麵	Barbecued Pork Ribs Noodle	\$ 4.80
12. 薑汁叉燒麵	Barbecued Pork Noodle	\$ 4.80
13. 油骨切雞麵	Plain Chicken Noodle	\$ 4.80
14. 香滑油雞麵	Sauced Chicken Noodle	\$ 4.80
15. 原汁牛腩麵	Stewed Beef Noodle	\$ 4.80
16. 筒乳豬手麵	Pig's Fore Shank Noodle	\$ 4.80
17. 柱候牛筋麵	Stewed Beef Tendons Noodle	\$ 4.80
18. 京都炸醬麵	Shredded Chilly Pork Noodle	\$ 4.80
19. 豉油菜絲麵	Oyster Sauce Noodle With Vegetable	\$ 3.50
20. 薑蔥榨油麵	Shredded Ginger & Onion Noodle	\$ 3.00
21. 金牌蝦球麵	Plain Noodle	\$ 2.50

粥品 CONGEE (PORRIDGE)

22. 第一招牌粥	Noodle Shop Special Congee (4 persons)	\$18.00
23. 清香鮑片粥	Sliced Abalone Congee	\$11.50
24. 全特蝦球粥	King Prawn Congee	\$ 9.50
25. 豬腰肉片粥	Pig's Kidney Pork Congee	\$ 5.50
26. 香滑魚片粥	Sliced Fish Congee	\$ 4.30
27. 鮮鮮雞粥粥	Pig's Liver Congee	\$ 4.30
28. 北菇雞絲粥	Diced Chicken & Mushroom Congee	\$ 4.30
29. 狀元及第粥	Pig's Gilet & Mixed Meat Congee	\$ 4.30
30. 特製肉丸粥	Meat Ball Congee	\$ 4.30
31. 皮蛋瘦肉粥	Preserved Egg & Lean Meat Congee	\$ 4.30
32. 姜味粉腸粥	Pig's Intestine Congee	\$ 4.30
33. 茄汁雞仔粥	Congee In Lychee Bay Style	\$ 4.30
34. 生滾牛肉粥	Sliced Beef Congee	\$ 4.30
35. 鮑魚翅羹粥	Sliced Abalone Chicken Congee	\$ 9.50
36. 鮑片及第粥	Sliced Abalone Mixed Meat Congee	\$ 9.50

DRY / SOUP

37. 鮑片豬腳粥	Sliced Abalone Pig's Liver Congee	\$ 9.50
38. 鮑片豬肚粥	Sliced Abalone Pig's Stomach Congee	\$ 9.50
39. 鮑片肉丸粥	Sliced Abalone Meat Ball Congee	\$ 9.50
40. 鮑片魚片粥	Sliced Abalone Fish Congee	\$ 9.50
41. 鮑片牛肉粥	Sliced Abalone Beef Ball Congee	\$ 9.50
42. 鮑片瘦肉粥	Sliced Abalone Lean Meat Congee	\$ 9.50
43. 魚片及第粥	Sliced Fish Mixed Meat Congee	\$ 5.20
44. 魚片豬腳粥	Sliced Fish Pig's Liver Congee	\$ 5.20
45. 魚片豬肚粥	Sliced Fish Pig's Kidney Congee	\$ 5.20
46. 魚片豬肚粥	Sliced Fish Pig's Stomach Congee	\$ 5.20
47. 魚片肉丸粥	Sliced Fish Meat Ball Congee	\$ 5.20
48. 魚片瘦肉粥	Sliced Fish Lean Meat Congee	\$ 5.20
49. 魚片牛肉粥	Sliced Fish Beef Congee	\$ 5.20
50. 鮮滑豬蹄粥	Sliced Pig's Kidney Congee	\$ 5.20
51. 豬腳豬肚粥	Pig's Liver & Stomach Congee	\$ 5.20
52. 豬腳牛肉粥	Sliced Beef Pig's Liver Congee	\$ 5.20
53. 豬腳瘦肉粥	Sliced Lean Meat Pig's Liver Congee	\$ 5.20
54. 脆皮燒鴨粥	Roast Duck Congee	\$ 4.80
55. 香滑油雞粥	Sauced Chicken Congee	\$ 4.80
56. 茄汁雞絲粥	Plain Congee	\$ 2.00

燒味飯 RICE WITH ROAST MEAT

57. 第一雙拼飯	Roast Meat Double Mixed Rice	\$ 5.80
58. 油滑切雞飯	Plain Chicken Rice	\$ 4.50
59. 香滑油雞飯	Sauced Chicken Rice	\$ 4.50
60. 脆皮燒鴨飯	Roast Duck Rice	\$ 4.50
61. 茄汁叉燒飯	Barbecued Pork Rice	\$ 4.50
62. 特製炸醬飯	Barbecued Pork Ribs Rice	\$ 4.50
63. 精選肉飯	Roast Meat Rice	\$ 4.50
64. 蓮蓉香白飯	Plain Rice	\$ 0.60

燒臘味 ROAST MEAT

65. 乳豬三拼	Suckling Pig With Assorted Meat	\$24.00
66. 乳豬雙拼	Suckling Pig With Double Mixed Roast Meat	\$20.00
67. 錦繡拼盆	Four Assorted Roast Meat	\$19.00
68. 脆皮燒乳豬	Barbecued Suckling Pig	\$18.00
69. 脆皮肥鴨	Roast Goose (House Special)	\$15.00
70. 三色燒味	Three Assorted Roast Meat	\$14.00
71. 燒味雙拼	Roast Meat Double Mixed	\$11.80
72. 茄汁燒雞	Barbecued Chicken Liver	\$ 9.80
73. 西水豬生腸	Sauced Pig's Intestine	\$ 9.80
74. 茄汁吊文燒	Barbecued Pork	\$ 9.80
75. 脆皮燒肉	Roast Pork	\$ 9.80

76. 明爐換鴨	Roast Duck	\$ 9.80
77. 豉油燒排骨	Barbecued Pork Ribs	\$ 9.80
78. 蒜子辣油雞	Sauced Chicken	\$ 8.80
79. 雲雲白切雞	Plain Chicken	\$ 8.80
80. 佛山分蹄	Lean Pig's Leg	\$ 8.80
81. 鹵水墨魚	Spiced Octopus	\$ 7.50
82. 海蜇	Cold Jelly Fish	\$ 7.50

小食

83. 白灼鮮粉腸	Quick Boiled Pig's Intestine	\$ 8.50
84. 白灼鮮豬腳	Quick Boiled Pig's Liver	\$ 8.50
85. 白灼鮮豬腰	Quick Boiled Pig's Kidney	\$ 8.50
86. 白灼鮮豬腦	Quick Boiled Pig's Liver & Kidney	\$ 8.50
87. 白灼薑蔥牛肉	Quick Boiled Sliced Beef With Shredded Ginger & Onion	\$ 8.50
88. 白灼鮮豬肚	Quick Boiled Mixed Giltlet	\$ 8.50
89. 鮮蝦魚片	Sliced Raw Fish	\$ 8.50
90. 南乳豬手	Pig's Fore Shank	\$ 7.50
91. 柱候牛腩	Stewed Beef & Tendons	\$ 8.50
92. 柱候牛筋	Stewed Beef Tendons	\$ 8.50
93. 豉油薑蔥水餃	Shrimp Dumplings W/Ginger & Onion (dry)	\$ 5.00
94. 豉油薑蔥雲吞	Shrimp Won-Ton W/Ginger & Onion (dry)	\$ 5.00
95. 鮮蝦雲吞	Shrimp Won-Ton In Soup	\$ 4.50
96. 鮮蝦水餃	Shrimp Dumplings In Soup	\$ 4.50
97. 咸蛋子雞	Preserved Egg & Ginger	\$ 3.80
98. 各式小菜	Selected Vegetables In Oyster Sauce	\$ 4.50

甜品/飲品 DESSERTS/BEVERAGES

99. 合桃糊	Walnut Cream (hot)	\$ 3.00
100. 芝麻糊	Sesame Cream (hot)	\$ 3.00
101. 蜜瓜西米露	Honeydew Sage (cold)	\$ 2.00
102. 鮮竹蛋糖水	Double Boiled Custard With Egg (hot)	\$ 3.00
103. 生滾馬蹄露	Water Chestnut Broth (hot)	\$ 2.00
104. 蓮子紅蓮沙	Red Bean And Lotus Seed (hot)	\$ 2.00
105. 蓮花/豆腐	Taro Dessert/Drink (low Hua)	\$ 1.20
106. 冰凍龍眼水	Longan In Syrup (cold)	\$ 2.20
107. 啤酒	Beer	\$ 4.20
108. 啤酒	Stout	\$ 5.50
109. 鮮橙汁	Fresh Orange Juice	\$ 2.00
110. 汽水	Coke/7-Up/Sarsi/Orange/Sprite	\$ 1.20
111. 咖啡	Freshly Ground Coffee - 'Boncafe'	\$ 1.80
112. 紅茶	Tea	\$ 1.50
113. 清茶	Chinese Tea	\$ 0.50

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Fresh Whole Garoupa in
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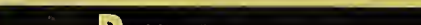
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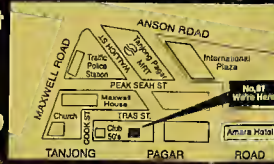
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炒桂花翅
Fried Shark-Fins with Crab and Eggs
蚱蟻露笋
Crabs with Asparagus Soup

鮮魚類

清蒸石斑
Steamed Garoupa
瓦煲魚頭
Fish-Head in Earthen-Pot
絲束炒鳧魚
Squid with Ginger

鮮蝦類

豉汁蝦碌
Prawns in Black-Bean Sauce
蠔油龍蝦
Lobster with Oyster Sauce

蚱類

薑蔥蒸蚱
Steam Crabs with Ginger
豉汁炒蚱
Crabs with Black-Bean Sauce

時菜類

蠔油鮑片
Abalone with Oyster-Sauce
辣椒大頭
Chilly Mussels



翠亨邨茶寮



翠亨邨茶寮

TSUI HANG VILLAGE RESTAURANT PTE. LTD.
HOTEL ASIA, 37, Scotts Road, Singapore 0922. Tel: 7373140/2, 7376338
MADISON SQUARE, 4, Raffles Boulevard #01-14/14G, Singapore 033. Tel: 7366668 Fax: 7370018

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ROASTED WHOLE SUCKLING PIC

鮑汁原隻鮮蒜鮑

BRAISED WHOLE ABALONE W/OYSTER SAUCE

脆皮一品鴿

ROASTED CRISPY CHICKEN

清蒸海紅辦魚

STEAMED FRESH RED CAROUPA FISH

生炒粒米飯

FRIED GLUTINOUS RICE

人參燉雪蛤

DOUBLE BOILED SNOW FROG'S FAT W/CINSENG

美點雙輝

CHINESE PETITS FOURS

恕不折扣

** NOT ENTITLED TO NORMAL DISCOUNT **

WE ARE CLOSED FOR

LUNAR YEAR

FROM 24/1/90

TO 24/1/90

寶號
先生

廳
桌



年

月

日

TSU HING VILLAGE TSU HING VILLAGE TSU HING VILLAGE



翠亨邨茶寮



翠亨邨茶寮

TSUI HANG VILLAGE RESTAURANT PTE. LTD.
HOTEL ASIA 37, Scotts Road, Singapore 0922 Tel: 7373140/2 Fax: 7373388
MARINA SQUARE 6, Raffles Boulevard #02-14/15, Singapore 0113 Tel: 3366666 Fax: 7370209

TSUI HANG VILLAGE TSUI HANG VILLAGE TSUI HANG VILLAGE

SPECIAL MENU FOR 10 PERSONS AT A PRICE OF \$620.00 "COMPLIMENTARY W/1 QT HENNESSY X.O. SPECIAL"

發財好運魚生

#620

FATT CHOY RAW FISH

十全大補翅

DOUBLE BOILED SHARK'S FIN SOUP W/CHINESE HERB

乳豬生皮全隻

ROASTED SUCKLING PIG

翡翠炒鮑片

BRAISED SLICED ABALONE W/VEGETABLE

脆皮一品雞

ROASTED CRISPY CHICKEN

豉汁蒸西曹魚

STEAMED FRESH SEA BASS FISH W/BLACK BEAN SAUCE

生炒糯米飯

FRIED GLUTINOUS RICE

蜜瓜西米露

HONEY DEW W/SAGO

美點雙輝

CHINESE PETITS FOURS

恕不折扣

** NOT ENTITLED TO NORMAL DISCOUNT **

TSUI HANG VILLAGE TSUI HANG VILLAGE TSUI HANG VILLAGE



寶號
先生

廳
桌



翠亨邨茶寮



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TSUI HING VILLAGE RESTAURANT PTE. LTD.
HOTEL ASIA 37, Selegie Road, Singapore 0922. Tel: 7373140/2, 7373353
MOBILE: 9001042 4. 941666 Dinerland 488 142143. Open 0103 Tel: 338666 Fax: 7376113

TSUI HING VILLAGE TSUI HING VILLAGE TSUI HING VILLAGE

SPECIAL MENU FOR 10 PERSONS AT A PRICE OF \$620.00 "COMPLIMENTARY W/1 QT HENNESSY X.O. SPECIAL"

發財好運魚生

\$620

FATT CHOY RAW FISH

古法潮式大散翅

BRAISED SHARK'S FIN SOUP TEOGHEW STYLE

蛇汁菜胆鮑片

BRAISED SLICED ABALONE W/VEGETABLE

北京鴨

PEKING DUCK

西生菜鴨絲

PAN FRIED MINCED MEAT W/LETTUCE

上湯蒜茸焗蝦皇

BAKED KING PRAWN W/GARLIC

清蒸筒骨魚

STEAMED FRESH SOON HOCK FISH

干燒伊麵

BRAISED E-FU NOODLES

時菜布甸

FRESH FRUIT PUDDING

美點雙輝

CHINESE PETITS FOURS

年
月
日



寶號
先生

廳
桌

恕不折扣

** NOT ENTITLED TO NORMAL DISCOUNT **

ANG VILLAGE TSUI HING VILLAGE



翠亨邨茶寮



翠亨邨茶寮

TSUI HANG VILLAGE RESTAURANT PTE. LTD.
MOTEL ASIA, 37, Scotts Road, Singapore 0929 Tel: 7273140/2, 7276388
MARINA SQUARE, 4, Raffles Boulevard #02-142/143, Singapore 0303 Tel: 3366609 Fax: 7270018

TSUI HANG VILLAGE TSUI HANG VILLAGE TSUI HANG VILLAGE

SPECIAL MENU FOR 10 PERSONS AT A PRICE OF \$465.00 ~~\$465~~

鴻運魚生
FATT CHOY RAW FISH
十全大補翅
DOUBLE BOILED SHARK'S FIN SOUP W/CHINESE HERB
乳豬生皮全體
ROASTED WHOLE SUCKLING PIG
發財光柱時菜帶子
STEAMED SEASONAL VEGETABLE & FRESH SCALLOP W/FATT CHOY & DRY CONPOY
脆皮一品雞
ROASTED CRISPY CHICKEN
豉汁蒸西曹魚
STEAMED FRESH SEA BASS FISH W/BLACK BEAN SAUCE
生炒糯米飯
FRIED GLUTINOUS RICE
時果布甸
FRESH FRUIT PUDING
美點雙輝
CHINESE PETITS FOURS

先生寶號
廳
桌

年
月
日

恕不折扣
** NOT ENTITLED TO NORMAL DISCOUNT **

TSUI HANG VILLAGE TSUI HANG VILLAGE TSUI HANG VILLAGE



翠亨邨茶寮



翠亨邨茶寮

TSUI WANG VILLAGE RESTAURANT PTE., LTD.
HOTEL AGIA 37, Cecil Road, Singapore 0922. Tel: 73214272, 7378388
KARAOKE ROOMS 4, Selegie Road, Singapore 1176. Tel: 3361666, Fax: 7338852

TSUI WANG VILLAGE TSUI WANG VILLAGE TSUI WANG VILLAGE

SPECIAL MENU FOR 10 PERSONS AT \$388.00 *388/

發財魚生
FATT CHOY RAW FISH
紅燒大散翅
BRAISED SHARK'S FIN SOUP W/BROWN SAUCE
乳豬生皮全猪
ROASTED STICKLING PIG
海味扒菜度
STEWED GREEN KALE W/DRY SEA FOOD
脆皮一品雞
ROASTED CRISPY CHICKEN
豉汁蒸西曹魚
STEAMED FRESH SEA BASS FISH W/BLACK BEAN SAUCE
生炒糯米飯
FRIED GLUTINOUS RICE
時菓布甸
FRESH FRUIT PUDDING

寶號
先生
廳
桌

恕不折扣

** NOT ENTITLED TO NORMAL DISCOUNT **

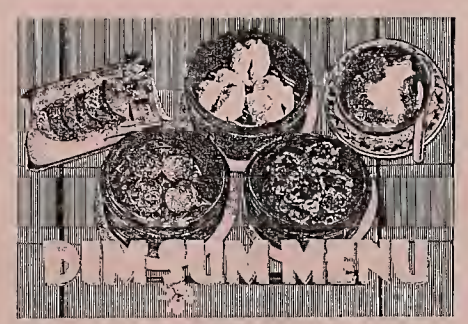
年
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Singapore

VEGETABLE, RICE & NOODLE
MENU FOR LUNCH

蔬菜 VEGETABLE	
蚝油西生菜 Poached Lettuce with Oyster Sauce	\$10
蒜茸菠菜 Fried Spinach with Garlic Paste	\$10
干煸四季豆 Stir Fried Four Season Bean	\$10
鱼香茄子 Braised Eggplant with Spicy Minced Meat	\$10
饭、面 RICE & NOODLE	
望江楼炒饭 Wang Jiang Lou Fried Rice	\$10
香港炒面 Hong Kong Fried Noodle	\$10
干烧伊面 Braised Ee-Fu Noodle	\$10
干炒牛河 Fried "Hor Fun" with Sliced Beef	\$10
雪菜鸭丝炆米粉	\$10
Braised Vermicelli with Shredded Duck Meat & Preserved Vegetable	
小锅米线	\$10
Yunnan Vermicelli Soup with Spicy Minced Meat & Preserved Vegetable	

望江楼 海鲜酒楼
WANG JIANG LOU Chinese Seafood Restaurant



All prices are subject to 10% service charge & 3% GST

DIM SUM MENU

蒸点 STEAMED DIM SUM

水晶虾饺 Crystal Prawns Dumpling, (4 pcs)	\$4.2
蟹皇烧卖 Meat Dumpling (Siu Mie), (4pcs)	\$4.0
冬菇烧卖 Meat & Black Mushroom Dumpling, (3pcs)	\$4.0
鱼翅饺 Steamed Meat & Shark's Fin Dumpling, (3pcs)	\$4.2
带子饺 Steamed Scallop Dumpling, (3pcs)	\$4.2
水饺汤 Steamed Meat Dumpling with Soup (4pcs)	\$3.8
香粽饺子 Steamed Meat Dumpling with Spicy Sauce (4pcs)	\$3.8
珍珠糯米鸡 Glutinous Rice wrapped w/ Lotus Leaf, (2 pcs)	\$3.4
叉烧包 B.B.Q. Pork Bun, (3pcs)	\$3.4
奶皇包 Steamed Egg Cream Bun, 3pcs	\$3.4
豉汁凤爪 Chicken Paws with Black Bean Paste	\$3.4
豉汁排骨 Steamed Pork Ribs with Black Bean Paste	\$3.4

粥 CONGEE

皮蛋瘦肉粥 Century Egg & Pork Congee	\$3.8
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煎点 PAN FRIED DIM SUM

煎锅贴 Pan Fried Meat Dumpling, 3pcs	\$3.8
煎萝卜糕 Pan Fried Turnip Cake, (3pcs)	\$3.6
XO酱煎肠粉 Pan Fried Rice Sheet with XO Sauce	\$3.6

炸点 DEEP FRIED DIM SUM

香蕉虾筒 Deep Fried Prawns & Banana Rolls, (3pcs)	\$4.2
腐皮卷 Crispy Tofu Skin Rolls w/ Prawn Paste(3 pcs)	\$4.2
沙律明虾角 Deep Fried Prawns Dumpling, (3pcs)	\$4.2
海鲜炸春卷 Deep Fried Seafood Spring Rolls (3pcs)	\$3.8
咸水角 Deep Fried Meat Dumpling, (3pcs)	\$3.6

甜点 DESSERT

芒果布甸 Mango Pudding	\$4.0
什果杏仁豆腐 Chilled Almond Jelly w/ Fruit Cocktail	\$3.6
芋头西米露 Chilled Sago with Yam	\$3.6

冷盘小食 COLD DISH SNACK

凉拌海蜇 Jelly Fish with Spicy Sauce	\$8.0
迷你八爪鱼 Mini Octopus	\$8.0

望江樓 海鮮酒樓
WANG JIANG LOU Chinese Seafood Restaurant

3A River Valley Road, #01-09,
Clarke Quay Tel: 3383001

福如东海

\$268** for 10 persons

福寿蟠桃
Long Live Buns
长寿四喜拼盘
Deluxe Dishes Combination
鸡丝大生翅
Braised Shark Fin w/ Shredded Chicken
花枝玉带巢
Scallop & Sliced Cuttlefish in Crispy Nest
当红炸子鸡
Roasted Chicken
碧绿竹笙蟹肉
Braised Crab Meat, Bamboo Pith & Vegetable
潮式金目鲈
Steamed Seabass in Teochow Style
长寿伊面
Long-life Ee-Fu Noodle
豆沙锅饼
Red Bean Paste Pan Cake

寿比南山

\$338** for 10 persons

福寿蟠桃
Long Live Buns
长寿五福拼盘
Deluxe Dishes Combination
三宝蟹肉翅
Braised Shark Fin w/ Crab Meat
XO酱露笋鲍贝
Fried Abalone Clam & Asparagus w/ Xo Sauce
花雕火炮活虾
Flamed Drunken Prawns
北京鸭
Peking Duck
港式大石斑
Steamed Garoupa in Hong Kong Style
海参虾子扒北菇
Braised Sea Cucumber, Prawn Eggs & Mushroom
长寿三丝生面
Braised Noodle w/ Shredded Duck Meat
万寿果芋泥
Yam Paste w/ Ginkgo Nut

合家欢聚

\$198** for 8 persons

韭王鸭丝理柱羹
Shredded Duck Meat, Conpoy & Chive Stock
花枝蜜豆
Fried Sliced Cuttlefish & Honey Bean
香脆奶油虾
Crispy Butter Prawns
蒜香脆皮鸡
Crispy Chicken w/ Garlic Flavour
海参北菇扒时蔬
Braised Sea Cucumber, Black Mushroom & Vegetable
酱蒸红罗非
Steamed Red Tilapia w/ Bean Paste
雪菜鸭丝米线
Braised Vermicelli w/ Shredded Duck Meat
椰汁西米露
Chilled Sago & Coconut Milk

乐也融融

\$338** for 10 persons

幸福大拼盘
Lucky Deluxe Combination
干贝竹笙蟹肉生翅
Braised Shark's Fin w/ Crab Meat & Bamboo Pith
霸王大虾
Crispy Prawns w/ Salted Eggs
碧绿带子珊瑚蚌
Braised Scallop, Coral Clam & Vegetable
油浸笋壳
Deep Fried Soon Hock Fish
鲍鱼仔扒花菇
Braised Baby Abalone, Mushroom & Vegetable
望江楼脆皮鸡
Wang Jiang Lou Roasted Chicken
三丝伊面
Braised Ee-Fu Noodle
金果芋泥
Yam Paste w/ Ginkgo Nut

望江楼 Wang Jiang Lou
3A River Valley Road #01-09
Merchants' Court Clarke Quay
Singapore 179020
Tel: 338 3001

50%
OFF

自选特价菜式
Daily Special of Your Choice

Don't Miss It

	Usual Price	Offer Price
1. 油浸笋壳 Deep Fried Soon Hock	\$32	\$16
2. 火焰醉翁虾 Flamed Drunken Prawns	\$28	\$14
3. 螃蟹 Crabs	\$20	\$10
4. 北京鸭 (one way served only) Peking Duck	\$38	\$19

不设外卖 For Dine-in ONLY
Limited to only one offer item per table

* Prices are subject to 10% service charge & GST

Business Hours:

Lunch : 11.30 am - 3.00 pm (Mon to Sat)
11.00 am - 3.30 pm (Sun & PH)
Dinner : 6.00 pm - 11.00 pm (Mon to Sat)
6.00 pm - 11.30 pm (Sat & PH)





Special Menu
Enjoy 50% Off
Set Menus
plus
Free Bottle/Glass of Wine
Ni Wang Jiang Lou

Set Menu A

Usual Price \$140 for 2

Now 50% off
\$35 each (min 2 persons)

1. Braised Shark's Fin Soup w/ Crab Meat 红烧鮑肉包翅
2. Flamed Drunken Tiger Prawn 火爆醉蝦
3. Fried Scallop & Chicken w/ XO Sauce Served in Crispy Basket 雀巢XO醬滑子貝片
4. Baked Crab w/ Black Pepper 黑椒焗蟹
5. Stir-Fried Mixed Veg. 炒什錦菜
6. Wang Jiang Lou Fried Rice 王江樓炒飯
7. Cream of Sago with Honeydew 蜜瓜西米露
8. FREE Glass of Red/White Wine, Beer, Juice or Bottle of Shaoxing Wine (185 ml) 免費一杯紅或白葡萄酒, 啤酒, 果汁或一瓶紹興酒 (185 ml)

Set Menu B

Usual Price \$264 for 4

Now 50% off
\$33 each (min 4 persons)

1. Braised Shark's Fin Soup w/ Crab Meat 蟹肉大生翅
2. Peking Duck 北京鴨
3. Stir-Fried Asparagus w/ Prawn 蒜茸炒芦笋
4. Sweet & Sour Pork w/ Longan 龙眼咕咾肉
5. Deep Fried Soon Hock 油浸笋壳
6. Fried Rice w/ Shredded Duck Meat & Pineapple 火鴨絲苗雞粒炒飯
7. Almond Jelly w/ Fruit Cocktail 什果杏仁豆腐
8. FREE Bottle of Red or White Wine 免費一瓶紅或白葡萄酒

(Prices are subject to 10% service charge & GST)

Business Hours

Lunch 11.30 am - 3.00 pm (Mon to Sat)
11.00 am - 3.30 pm (Sun & PH)
Dinner 6.00 pm - 11.00 pm (Mon to Sat)
6.00 pm - 11.30 pm (Sat & PH)

Address: 3A, River Valley Road, #01-09, Merchants' Court, Clarke Quay, S179020
For Reservation & Enquiries - Tel: 338 3001



Yum Cha Tim Sum Seafood Restaurant ☎ 3721717

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Table No. 4	Persons 4	Date 11	By 6	Chinese Tea 中茶	Time 时间
烧腊 Roast Meat			面 Noodle		
B1 烧味拼盘	\$10.00	\$15.00	\$20.00	B17 叉烧云吞面	\$4.00
B1 B.B.Q. Meat Combination				B17 B.B.Q. Pork Wanton Noodle	
B2 豉汁蒸凤	\$5.00	\$10.00		B18 蒜茸牛肉面	\$4.00
B2 Honey B.B.Q. Meat				B18 Herbal Sauce Chicken Noodle	
B3 蒜茸油鸡	\$6.00	\$10.00		B19 鲜虾水饺面	\$4.00
B3 Herbal Sauce Chicken				B19 Fresh Prawn Dumpling Noodle	
B4 明炉烧鸭	\$3.00	\$12.00	\$16.00	B20 明炉烧鸭面	\$4.50
B4 Roasted Crispy Duck				B20 Roasted Crispy Noodle	
B5 脆皮烧肉	\$5.00	\$10.00		B21 鲜虾水饺羹	\$4.00
B5 Crispy Roasted Pork				B21 Fresh Prawn Dumpling Soup	
B6 南乳排骨	\$6.00	\$10.00		B22 北京水饺汤	\$3.00
B6 Roasted Pork-Ribs				B22 'Beit Jing' Dumpling Soup	
B7 白切鸡	\$5.00	\$10.00		B23	
B7 Steam Chicken				B24	
饭 Rice			粥 Congee		
B8 豉汁叉烧饭	\$3.50			B25 豉香滑肉粥	\$2.00
B8 B.B.Q. Pork Rice				B25 Preserved Egg & Pork Meat Congee	
B9 南乳排骨饭	\$4.00			B26 笋丝烧鱼粥	\$2.00
B9 Roasted Pork-Ribs Rice				B26 Preserved Fish Congee	
B11 蒜茸油鸡饭	\$4.00			B27 海蜆皮包	\$6.00
B11 Herbal Sauce Chicken Rice				B27 Jelly Fish & Preserved Egg	
B12 港式烧鸭饭	\$4.50			B28 叉烧卷	\$6.00
B12 Roasted Duck Rice				B28 Chicken Roll	
B13 香脆烧肉饭	\$3.50			B29 油菜	\$4.00
B13 Roasted Pork Rice				B29 Vegetables With Oyster Sauce	
B14 白切鸡饭	\$3.50			B30 蚝油生菜	\$6.00
B14 Steam Chicken Rice				B30 Lettuce With Oyster Sauce	
B15				B31	
B16				B32	

*subject to 10% service charge and 3% GST + \$1 pickle

飲茶點心海鮮大茶樓

Yum Cha Tim Sum Seafood Restaurant ☎ 3721717

Table No. 桌号	Persons 人数	Date 日期	By 订座人	Chinese Tea 中国茶	Time 时间
蒸			烘、炸		
Steamed Items			Baked/Deep Fried Items		
A1 Char Siu Buns (2)	\$1.50		A31 Yam Puffs With Prawn (2)	\$4.00	
A2 Prawn & Meat Dumpling (4)	\$2.50		A32 Prawn Bolls (2)	\$3.00	
A3 Prawn Dumpling (3)	\$3.00		A33 Chredded Meat Spring Rolls (3)	\$3.00	
A4 Chicken Bun (Big) (1)	\$2.00		A34 B.B.Q. Pork Pie (3)	\$2.50	
A5 Chicken Claw (Per Plate)	\$2.50		A35 Carrot Cake (3)	\$2.00	
A6 Pork Ribs (Per Plate)	\$3.00		A36 Three Flavor Water (3)	\$3.00	
A7 Bean Curd Rolls (3)	\$2.50		A37 Almond Egg Yolk Pastries (3)	\$3.00	
A8 Shark's Fin Dumpling (2)	\$3.00		A38 Assorted Vegetables Beancard Rolls (3)	\$3.00	
A9 Scallop Caviar Pea Shoot Dumpling (3)	\$4.50		A39 Pork & Chives Dumpling (3)	\$2.50	
A10 Yum Cake (3)	\$2.00		A40 Prawn & Banana Wafers (3)	\$3.00	
A11 Sallied Egg With Lotus Paste Bun (2)	\$2.00		A41 Egg Tarts (3)	\$2.00	
A12 Mixed Vegetables Buns (3)	\$3.00		A42 "Crystal-Paper" Chicken (2)	\$3.00	
A13 Red Bean Paste Pancake	\$4.00		A43 Fried Shrimp Dumpling (3)	\$3.00	
A14 Shrimps Dumplings (3)	\$4.50		A44 Fried Beancard Rolls (3)	\$3.00	
A15 Tofu With Prawn (2)	\$4.50		A45 Sun Tong Din Bun (1)	\$1.00	
A16 Chicken Choo Chong Fan	\$3.00		六宝		
A17 Char Siu Choo Chong Fan	\$3.00		Specialty		
A18 Fresh Prawn Choo Chong Fan	\$4.50		A46 Fresh Prawn Dumpling	\$4.50	
A19 Scallop Choo Chong Fan	\$4.50		A47 Fresh Prawn Abalone Dumpling	\$4.50	
A20 Glutinous Rice In Bowl	\$2.50		A48 Fresh Prawn Scallop Dumpling	\$4.50	
A21 Glutinous Rice In Lotus Leaf	\$3.50		A49 Shark's Fin Dumpling	\$4.50	
A22 Fan Choy	\$3.50		A50 Fresh Prawn & Chives Dumpling	\$4.50	
A23 Steam Rice With Pork & Sallied Fish	\$3.50		A51 Golden Fresh Prawn Dumpling	\$4.50	
A24 Steam Rice With Chicken	\$3.50		甜品		
A25			Dessert		
A26			A52 Chilled Mango Pudding	\$2.00 \$2.00	
A27			A53 Durian Pudding	\$2.00 \$2.00	
A28			A54 Honey Dew in Sago Cream	\$2.00 \$2.00	
A29			A55 Glutinous Rice Ball With Red Bean Paste	\$2.00 \$2.00	
A30			A56 Lotus Seed in Red Bean Paste (Hot)	\$2.00 \$2.00	
			A57 Ginkgo Nuts in Water Chestnut Cream (Hot)	\$2.00 \$2.00	

Subject to 10% service charge and 3% GST + \$1 pickle.

飲茶點心海鮮大茶樓

1149

Yum Cha Tim Sum Seafood Restaurant ☎ 3721717

Table No. 桌号	Persons 人数	Date 日期	By 位子人	Chinese Tea 中国茶	Time 时间
炸类 (Fried Chicken or Pork)		S M L Qty	鱼类 (Fish)		S M L Qty
1. Thai Style Chicken Fillet 泰式鸡扒	10 15 20		1. Steam Red Tilapia 清蒸红魷		
2. Sweet & Sour Pork Ribs 豉汁排骨	10 15 20		2. Tsochow Style Red Tilapia 浙式清蒸红魷		
3. Sticed Chicken With Dry Chillies 蜜糖鸡丁	10 15 20		3. Hong Kong Style Red Tilapia 香港蒸红魷		
4. Sweet & Sour Chicken 豉汁鸡丁	10 15 20		4. Deep Fried Red Tilapia 油浸红魷		
			5. Sweet & Sour Stied Fish 糖醋鱼片	10 15 20	
干炒类 (Fried Noodle, Ho Fun, Bee Hoon & Rice)		S M L Qty	螃蟹类 (Crab)		S M L Qty
1. Fried Noodle "Hong Kong" Style 干炒意粉	5 10 15		1. Chili Crab 辣椒炒蟹		
2. "Ying Chow" Fried Bee Hoon 脆皮炒米粉	5 10 15		2. Black Pepper Crab 黑椒炒蟹		
3. Fried "Ho Fun" 干炒河粉	5 10 15		3. Steam Crab 清蒸螃蟹		
4. "Ying Chow" Fried Rice 脆皮炒饭	5 10 15				
5. Fried Rice With Salted Fish 咸鱼炒饭	5 10 15				
什锦类 (Mixed Meat)		S M L Qty	砂煲类 (Claypot)		S M L Qty
1. Mixed Meat Noodle 什锦生面	5 10 15		1. Claypot Prawn Indonesia Styles 砂煲印尼虾	12 18 24	
2. Mixed Meat Bee Hoon 什锦米粉	5 10 15		2. Claypot Sea Cucumber 砂煲海参翅	10 15 20	
3. Mixed Meat Ho Fun 什锦河粉	5 10 15		3. Claypot Garlic Chicken 砂煲蒜茸鸡	5 8 12	
4. Bean Sauce Ho Fun 豆汁河粉	5 10 15		4. Claypot Fish Head 砂煲鱼头	20	
汤类 (Soup)		S M L Qty	冬菇类 (Vegetable With Mushroom)		S M L Qty
1. Beancurd With Salted Veg. Soup 咸菜豆腐汤	5 8 10		1. Kai Lan With Mushroom 冬菇芥蓝	10 15 20	
2. Assorted Vegetable Soup 什锦汤	5 8 15		2. Chai Sim With Mushroom 冬菇菜心	10 15 20	
3. Bai Chai Soup 白菜汤	5 8 15		3. Dow Mow With Mushroom 冬菇豆腐	15 15 20	
4. Bitter Gourd Soup 苦瓜汤	5 8 15		4. Broccoli With Mushroom 冬菇西兰花	10 15 20	
5. Chai Sim Soup 菜心汤	5 8 15				
虾类 (Prawn)		S M L Qty	虾球类 (Vegetable With Prawn)		S M L Qty
1. Prawn With Dry Chillies 豉汁炒虾球	15 20 32		1. Kai Lan With Prawn 虾球芥蓝	12 18 20	
2. Fried Prawn With Oyster Sauce 脆皮炒虾球	15 24 32		2. Chai Sim With Prawn 虾球菜心	12 18 20	
3. Salted Prawn 盐焗虾球	15 24 32		3. Dow Mow With Prawn 虾球豆腐	15 20 25	
4. Steam Prawn 白灼虾	15 20 32		4. Broccoli With Prawn 虾球西兰花	10 20 25	
鸡旦类 (Egg)		S M L Qty	豆腐类 (Beancurd)		S M L Qty
1. Fried Egg With Crad Meat 脆皮肉包	5 12 15		1. Claypot Beancurd 砂煲豆腐	5 12 15	
2. Fried Egg with Prawn 煎虾仁	5 12 15		2. Beancurd "Hong Shao" 红烧豆腐	5 12 15	
3. Fried Egg With Mixed Meat 脆皮菜包	5 8 12		3. Beancurd "Ma Po" Style 麻婆豆腐	5 12 15	
4. Fried Egg With Onion 大葱煎蛋	5 8 15				
菜类 (Vegetable)		S M L Qty	铁板 (Hotplate)		S M L Qty
1. Kai Lan 芥蓝	5 10 12		1. Hotplate Oyster 铁板生蚝	10 15 20	
2. Chai Sim 菜心	5 10 12		2. Hotplate Deep Meat 铁板瘦肉	12 18 20	
3. Mixed Veg. 罗汉斋	5 10 12		3. Hotplate Beancurd 铁板豆腐	10 15 20	
4. Dow Mow 豆腐	5 12 15				
5. Broccoli 西兰花	5 12 15				
什锦菜类 (Mix Meat Vegetable)		S M L Qty	今日特色 (Today Special)		S M L Qty
1. Mix Meat Kai Lan 什锦芥蓝	10 15 20		1. Crispy Paper Sotong 脆皮鱿鱼	7 14 21	
2. Mix Meat Chai Sim 什锦菜心	10 15 20		2. Prawn Roll 虾卷	5 12 18	
3. Mix Meat Tow Mow 什锦豆腐	10 15 20		3. Frog Leg with ginger 即叫炒蜆皇		
4. Mix Meat Broccoli 什锦西兰花	10 15 20		4. Frog Leg With Dry Chillies 蜜糖煎蜆		
			5. Deep Fried Frog Leg 炒田鸡		
			6. Butter Prawn 焗龙虾	18 24 32	

Subject to 10% service charge and 3% GST + \$1 pickle.